

Spanish Jack's

Holiday Homestead Ham & Pinto Beans

Preparation: 15 minutes, Cook Time: 1-2 hours

Yield: 6

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Ham**



Part 1



Part 2

Well the holidays are over. It looks as if you have a lot of leftover ham, so what can one do? Well, you can still make more ham sandwiches or grind up the ham for a ham spread sandwich. Remember the "Sweet & Tangy Homestead Ham," you have the extra ham with the wonderful ham glaze. There are 2 parts to this recipe. The first part is preparing the leftovers and freezing it for later.

Cooking Time: 2 Hours

Preparing Time: 15 minutes

The second part is making the Holiday Homestead Ham & Pinto Beans meal. After making this recipe, you will continue to enjoy those wonderful flavors. The only cost for this meal would be the dried beans and let us not forget the cornbread.

Cooking Time: 1 Hour

Source: *Connie - Ohio*

Part 1:

1 leftover Ham with remaining liquids
Water

Part 2:

1 (16-ounce) bag dried Pinto Bean, follow instruction from the bag
½ t Baking Soda
Spanish Jack's Red Devil Rub, optional for seasoning

Directions:

Part 1: Preparing the Ham Mixture

1. Place the ham and any remaining liquid in a large pot. Add enough water to cover the ham 1 inch over the top of the ham. Bring to a boil, and then reduce the heat to low for 2 hours.



2. Remove ham from the pot with large turkey forks and place the meat on a meat cutting board. Let the meat cool for at least 5-10 minutes.
3. Pour the liquid into a casserole dish or pot by using a colander. The colander will allow only the liquid to pass through to the casserole dish or pot. Take any extra meat to the cutting board.
4. Cut any remaining meat off the bone. Trim off any fat and cut the meat into bite sizes. Place the pieces in the casserole dishes.
5. Allow the dish to cool before placing a sheet of aluminum foil on top. Then place the lid on top to make a better seal before placing it in the freezer.

Part 2: Preparing the Holiday Homestead Ham & Pinto Beans

1. The night before, follow the instructions on the dried beans package. I would recommend soaking the dried beans overnight.
2. The next day, cook the beans as directed on the package. Stir in ½ t of baking soda into the beans while it cooks. This will reduce the gas that comes from the beans. After the beans have cooked and are tender, drain the beans. Put the beans back into the large pot.
3. Thaw out the ham. When the ham has thawed, pour the ham into a large pot. Heat the large pot at a medium setting. Cook for 1 hour at a simmer to allow the liquid to absorb into the beans. Season the ham and beans to your taste with such options as salt, pepper or some Spanish Jack's Red Devil Rub.
4. This dish is great with a tab of butter and slice of cornbread.




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